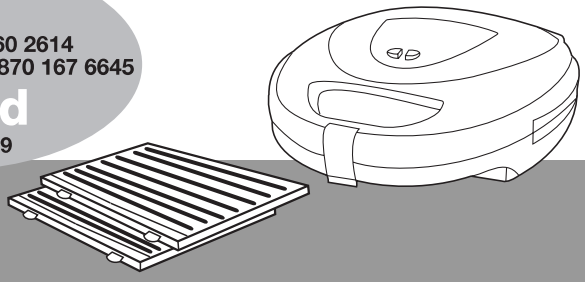
morphy richards

Toast and Grill

Please read and keep these instructions

UK
Helpline 0870 060 2614
Replacement parts 0870 167 6645
Ireland
1800 409119



getting the best from your new toast and grill

- **Safety first**

Caution must be used when handling this appliance as it does get very hot. Always switch off the unit and allow to cool before cleaning or storing.

- **Toasting**

For best toasting results lightly butter the bread on the outside.

2year guarantee

CE

www.morphyrichards.co.uk

Important safety instructions

The use of any electrical appliance requires the following common sense safety rules.

Primarily there is danger of injury or death and secondly the danger of damage to the appliance. These are indicated in the text by the following two conventions:

WARNING: Danger to the person!
IMPORTANT: Damage to the appliance! In addition we offer the following safety advice.

Location

- Remove all the packaging and retain for future reference.
- Ensure the toast and grill is used on a firm, flat surface.
- Do not use the toast and grill outdoors or in a bathroom.
- Do not place the toast and grill on a highly polished wooden surface as damage may occur to the surface.
- Do not place the toast and grill on or near hot surfaces such as a hot plate or radiant rings or near a naked flame.
- Do not let the mains lead hang over the edge of the table or worktop or touch hot surfaces.

Children

- Children do not understand the dangers associated with operating electrical appliances. Never allow children to use this appliance.

Personal safety

- During cooking steam and hot air will be ejected from the food. Take extreme care when opening and closing the appliance when hot.

Other safety considerations

- IN COMMON WITH MOST COOKING APPLIANCES YOUR TOAST AND GRILL WILL GET HOT DURING USE, PARTICULARLY THE PLATES. AFTER PLACING YOUR FOOD ON THE HOT PLATES TOUCH ONLY THE HANDLE DURING AND IMMEDIATELY AFTER COOKING.
- Disconnect the toast and grill from the mains supply when cleaning or not in use.
- Do not touch hot surfaces. Always use handles or knobs.
- Do not immerse the toast and grill itself in water and always ensure the electrical connections are kept dry.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Ring the helpline number for advice on examination and repair.
- The use of attachments or tools not recommended or sold by Morphy Richards may cause fire, electric shock or injury.
- Do not use the toast and grill for anything other than its intended purpose.
- Do not leave unattended whilst switched on.

Treating scalds

- Run cold water over the affected area immediately. Do not stop to remove clothing, get medical help quickly.

Worth noting

If your toast and grill does not work, check the following points:

1 Is the plug in its socket and the switch in the ‘on’ position.
2 Is the plug itself or the socket faulty - check this by plugging in another appliance.

Electrical requirements

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating current).

For appliances with fitted plug.

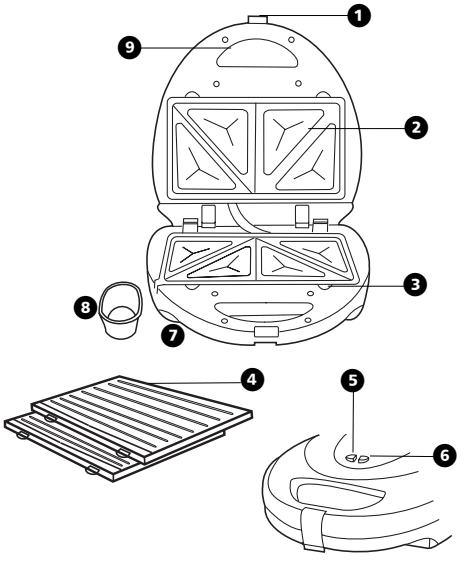
If the socket outlets in your home are not suitable for the plug supplied with this appliance the plug should be removed and the appropriate one fitted.

IMPORTANT : THE PLUG REMOVED FROM THE MAINS LEAD, IF SEVERED, MUST BE DESTROYED AS A PLUG WITH A BARED FLEXIBLE CORD IS HAZARDOUS IF ENGAGED INTO A LIVE SOCKET OUTLET.

Should the fuse in the 13 amp plug require changing a 13 amp BS1362 fuse must be fitted.

WARNING: THIS APPLIANCE MUST BE EARTHED.

Features



1. Locking clip
2. Removable sandwich plates
3. Quick release buttons
4. Removable grill plates
5. Power on neon (red)
6. Ready to cook neon (orange)
7. Non slip feet
8. Removable drip tray
9. Cool touch handle

Using your sandwich toaster

Open the toast and grill by undoing the locking clip on the handle and raising the upper half of the toaster with the handle.

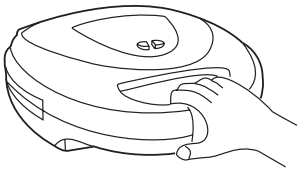
Before using your toast and grill for the first time, wash and dry the cooking plates. The appliance must be fully closed and fastened for pre-heating and cooking.

Prepare your sandwich in advance. For best results lightly butter the bread on the OUTSIDE, do not cut the bread in half before cooking your sandwich.

Do not use low-fat spread products for greasing sandwich plates or spreading on bread, as they are not suitable for these purposes. For best results use vegetable oil or butter.

1. Plug the toast and grill into the mains socket and switch on. The red light 5 will glow indicating it is switched on.
2. Keep the toast & grill closed while preheating. When the orange light 6 comes on this shows the toast and grill is ready for use. Please note that this light will cycle on/off during use.
3. Now open the toaster and place the sandwiches on the hot plates. REMEMBER THE TOASTER PLATES ARE VERY HOT.
   When using for the first time you may notice a fine smoke haze being emitted from the unit, this is due to the 'bake in' of some of the components and is not harmful.

4 To close the toast and grill squeeze two front handles together, click the locking clip into position squeezing the bread slice. Ensure it is firmly closed.



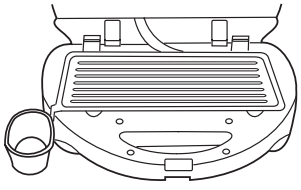
5 The sandwiches will take approximately 5-7 minutes to cook. However, this time should be used as a guide only, as cooking times will vary depending on type of bread, ingredients and personal preference.
6 When removing sandwiches from the toast and grill NEVER use a metal implement such as a knife or fork. Always use a heat proof plastic or wooden spatula.
TAKE EXTREME CARE AS THE BODY OF THE APPLIANCE AND THE PLATES BECOME VERY HOT.
7 Remember to re-heat the toast and grill before cooking more sandwiches.

Using the grill plates

The grill gives best results when used in the closed position with the lid firmly closed.

Firstly put the grill plates in position as described in 'changing the plates' page 5.

Place the drip tray ❽ at the left hand corner for the fat to drain into. The drip tray must be used. The drip tray is only used when grilling.



Open the toast and grill by undoing the closure clip on the handle and raising the upper half of the grill with the handle. The appliance must be fully closed for pre-heating.

Ensure the lid is down and proceed to cook as normal.

Before using your toast and grill as a grill for the first time, brush or wipe a small amount of vegetable oil onto the grilling plates.

Do not use low-fat spread products for greasing grilling plates, as they are not suitable for these purposes. For best results use vegetable oil or butter.

1 Plug the appliance into the mains socket and switch on. The red light will glow indicating that it is switched on.
2 When the orange light comes on, this shows that the grill is heated up ready for use.
3 Now open up the grill and place your food on the plates using heat proof plastic or wooden utensils.

WARNING: Take extreme care as the body of the appliance and the grill plates become very hot.

4 When your food is ready, remove it using suitable utensils, eg. plastic spatula.
5 Remember to reheat the grill before grilling more food.

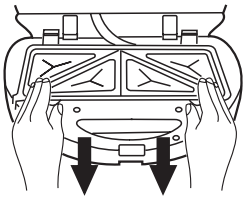
Changing the toasting and grilling plates

FIRST UNPLUG THE APPLIANCE. ALWAYS ALLOW THE APPLIANCE TO COOL BEFORE ATTEMPTING TO CHANGE THE TOASTING / GRILLING PLATES.

Open the appliance to the fully open position.

To remove the plates

Slide the quick release buttons back as illustrated and remove the plates.



To insert the plates

Insert the two locating tabs in their slots on the central hinge. Push downwards on the front of the plates until quick release buttons click back into place.

Cleaning

BEFORE CLEANING, SWITCH OFF AND UNPLUG THE MAINS LEAD.

After use, allow the plates to cool down, wipe them with a damp cloth. Never use abrasives or cream cleaners. Clean any other parts of the toast and grill with a damp cloth or kitchen paper roll.

NEVER IMMERSE THE SANDWICH TOASTER IN WATER.

After the toast & grill has cooled down, close the toast and grill click the locking clip into position to secure the handle.

Helpline

If you have any difficulty with your appliance, do not hesitate to call us.

We are more likely able to help than the store from where you bought it.

Please have the following information ready to enable our staff to deal with your query quickly.

- Name of the product
- Model number as shown on the underside of the appliance.

Toasted recipes

Tuna melt

Makes 2 rounds
75g/3oz tuna in brine drained
2 level tbsp mayonnaise
Salt and pepper
75g/3oz mild cheddar thinly sliced
4 slices bread, lightly buttered on one side

Combine tuna and mayonnaise. Season (to taste) with salt and pepper. Spoon mixture onto 2 slices of bread and spread out evenly. Divide the cheese between the two and cover with the remaining slices of bread. Place into the toast & grill, close the lid and toast for approx. 5-7 minutes.

Variations

Tuna and sweetcorn

100g/4oz tuna in brine drained
50g/2oz sweetcorn
3 level tbsp mayonnaise
Salt and pepper
4 slices bread, lightly buttered on one side.

Tuna and cream cheese

100g/4oz tuna in brine drained
50g/2oz cream cheese
Salt and pepper
4 slices bread, lightly buttered on one side.

Hawaiian

Makes 2 rounds
2 slices of ham (roasted or boiled)
50g/2oz pineapple cubes drained, chopped
100g/4oz cheddar cheese grated
Salt and pepper
4 slices bread, lightly buttered on one side.

Place slice of ham onto each slice of bread. Cover with pineapple then the cheese and cover with the remaining slices of bread. Place into the toast & grill. Close the lid and toast for approx. 5-7 minutes.

Danish blue and mushrooms

Makes 2 rounds
25g/1oz mushrooms sliced
75g/3oz blue cheese (eg. Danish blue)
2 spring onions chopped
4 slices bread, lightly buttered on one side.

Slice the cheese thinly and place onto two slices of bread. Then put the mushrooms and spring onions onto the sandwich and cover with the remaining slices of bread. Place into the toast & grill, close the lid and toast for approx. 5-7 minutes.

Pizza Surprise

Makes 2 rounds
4 tbsp chopped tomatoes, drained
Dried oregano, pinch
Salt and pepper
50g/2oz mozzarella, grated
4 slices bread, lightly buttered on one side.

Mix together tomatoes and oregano, season with salt and herb pepper. Divide between 2 slices of bread, sprinkle over the mozzarella and cover with remaining slices of bread. Place into the toast & grill. Close the lid and toast for approx. 5-7 minutes.

Variations: Add a slice of salami to each sandwich or another pizza topping of your choice.

Vegetarian delight

Makes 2 rounds
2 tbsp chopped red pepper
40g/1 1/2oz sweetcorn
3 spring onions, chopped
75g/3oz cheese (cheddar/red leicester)
Pinch mixed herbs
4 slices bread, lightly buttered on one side.

Mix together red pepper, sweetcorn, spring onions and mixed herbs. Spread mixture evenly over 2 slices of bread. Slice the cheese thinly and put onto a sandwich, cover with remaining slices of bread. Place into toast & grill, close the lid and toast for approx 5-7 minutes.

Salmon and cream cheese

Makes 2 rounds
200g/8oz tinned salmon
100g/4oz cream cheese
Salt and pepper
4 slices bread, lightly buttered on one side.

Combine the salmon and cream cheese, add seasoning to taste. Spread filling evenly over 2 slices of bread. Cover with remaining slices and place into toast & grill, close the lid and toast for approx. 5-7 minutes.

Variation: Add 2 tbsp chopped red pepper and / or 50g /2oz sweetcorn.

Grill recipes

Cajun steak

200g/1 1/2 lb steak, 1-1.5cm, 1/4 to 1/2 inch thick trimmed of all visible fat
1 tablespoon olive oil
1 clove garlic peeled and crushed (optional)
1/2 tsp chilli powder
1/4 tsp ground cumin
1/4 tsp dried thyme
Pinch of cayenne pepper
1/2 tsp salt
Pinch ground black pepper

In a small bowl mix together the olive oil and the seasoning ingredients. Cut the steak into pieces small enough to fit on the grill sections.

Brush both sides of the steaks with the seasoning mix. Place on a dish, cover and stand for 30 minutes.

Lightly brush grill cooking surface with vegetable oil. Preheat until orange light comes on. Place pieces of steak on the grill in an even layer without crowding. Close the cover and cook for approx. 5-10 minutes, according to personal taste. Serves two.

Caribbean grilled fish

2 x 100g/4oz salmon, tuna or swordfish fillets
1/2 cup freshly squeezed orange juice
2 tbsp freshly squeezed lime juice
1 tbsp olive oil
1 clove of garlic peeled, crushed (optional)
1 pinch of cayenne pepper
1/4 tsp salt
pinch of ground black pepper

In a small bowl blend together the marinade ingredients. Place the fish fillets in a shallow dish. Pour the marinade over the fish. Cover and marinate in the refrigerator for 1 hour, turning once. Pat dry with paper towels before grilling. Lightly brush the grill with vegetable oil. Preheat until orange light comes on. Place the fish steaks on the grill plate. Close the cover and cook for approximately 5 minutes or until fish is done. Serves two.

Chinese grilled prawns

200g/1/2 lb large prawns, peeled, rinsed, and patted dry
1/2 tsp minced fresh ginger
1 clove garlic, peeled, crushed (optional)
2 tsp soy sauce
1 tbsp dry white wine or sherry
1 tsp sesame oil
1 tsp sugar

In a large bowl, mix together the marinade ingredients. Add the prawns, cover and marinate in the refridgerator for 30 minutes. Drain before grilling.

Lightly brush the grill with vegetable oil. Preheat until orange light comes on. Place the prawns on the grill in an even layer without crowding. Close the cover and cook for approx. 3-4 minutes, or until done. Serves two.

Grilled vegetable salad

450g / 1lb vegetables, including red or yellow peppers (small)
thin zucchini or courgette, yellow or red onions; or any combination of the above
2 1/2 tbsp olive oil
1 1/2 tbsp balsamic vinegar
2 cloves of garlic, peeled, crushed (optional)
1 tsp of chopped fresh parsley or mint
1/2 tsp salt
Black pepper to taste

In a large bowl mix together the marinade ingredients. Wash and dry the vegetables and cut off the stems. If using peppers, cut in half, remove the seeds and cut into 1cm 1/2 inch strips. Slice the zucchini lengthwise into 5mm 1/4 inch thick slices. Peel onion and cut into 5mm thick rings. Add vegetables to the marinade and stand for 30 minutes.

Preheat grill until orange light comes on. Place the drained vegetables on the grill in an even layer without crowding. Cook for approx. 1 1/2 to 2 1/2 minutes according to personal taste. Remove to a serving dish when cooked. Repeat grilling the remaining vegetables cooking them in 3 or 4 batches. Sprinkle with some of the remaining marinade and season with salt and pepper to taste. Serves two.

NOTE

1. DO NOT COOK MEAT OR FISH WHICH CONTAINS BONES.
2. COOK MEAT OR FISH WHICH IS OF AN EVEN THICKNESS.
3. MARINADED FOODS SHOULD BE DRAINED WELL TO AVOID EXCESS STEAM BEING PRODUCED DURING COOKING.

Your two year guarantee

It is important to retain the retailers receipt as proof of purchase. Staple your receipt to this back cover for future reference.

Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model no. Serial no.

All Morphy Richards products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 24 months of original purchase, you should contact the Helpline number quoting Model number and Serial number on the product, or write to Morphy Richards at the address shown.

You will be asked to return the product (in secure, adequate packaging) to the address below along with a copy of proof of purchase.

Subject to the exclusions set out below (see Exclusions) the faulty appliance will then be repaired or replaced and dispatched usually within 7 working days of receipt.

If for any reason this item is replaced during the 2 year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

To qualify for the 2 year guarantee the appliance must have been used according to the manufacturers instructions. For example kettles should have been regularly descaled.

EXCLUSIONS

Morphy Richards shall not be liable to replace or repair the goods under the terms of the guarantee where:

1 The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturers recommendations or where the fault has been caused by power surges or damage caused in transit.
2 The appliance has been used on a voltage supply other than that stamped on the products.
3 Repairs have been attempted by persons other than our service staff (or authorised dealer).
4 Where the appliance has been used for hire purposes or non domestic use.
5 Morphy Richards are not liable to carry out any type of servicing work, under the guarantee.
6 Plastic filters for all Morphy Richards kettles and coffee makers are not covered by the guarantee.

This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer.

• This guarantee is valid in the UK and Ireland only.

Morphy Richards products are intended for household use only.

Morphy Richards has a policy of continuous improvement in product quality and design. The company, therefore reserves the right to change the specification of its models at any time.

morphy richards®

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